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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of: Dieter BLASCHKE et al. Confirmation No.: 6732
Patent No.: 6,726,944 B2 Application No.: 09/874,476
Patent Date: April 27, 2004 Filing Date: June 4, 2001
For: METHOD FOR MAKING COOKIES Attorney Docket No.: 88265-4038

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REQUEST FOR CERTIFICATE OF CORRECTION UNDER 37 C.F.R. § 1.322

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Certificate
MAY 10 2004
of Correction

Sir:

Patentees hereby respectfully request the issuance of a Certificate of Correction in connection with the above-identified patent. The corrections are listed on the attached Form PTO-1050, submitted in duplicate. The corrections requested are as follows:

Column 12, line 32 (claim 2, line 5), change "black by breaking them along the grooves" to -- block by breaking them along the grooves --. Support for this change can be found in application claim 2.

Column 13, line 6 (claim 12, line 4), change "and the fat is present is an amount" to -- and the fat is present in an amount --. Support for these changes can be found in application claim 12.

Column 13, line 27 (claim 19, line 2), change "between 1 and 10 mm size" to -- between 1 and 10 mm in size --. Support for this change can be found in application claim 19.

MAY 11 2004

The requested corrections are for errors that appear to have been made by the Patent Office. Therefore, no fee is believed to be due for this request. Should any fees be required, however, please charge such fees to Winston & Strawn LLP Deposit Account No. 50-1814. Please issue a Certificate of Correction in due course.

Respectfully submitted,

5/4/04
Date

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202-371-5904

UNITED STATES PATENT AND TRADEMARK OFFICE
CERTIFICATE OF CORRECTION

PATENT NO.: 6,726,944 B2
DATED: April 27, 2004
INVENTORS: Blaschke et al.

Page 1 of 1

It is certified that error appears in the above-identified patent and that said Letters Patent is hereby corrected as shown below:

Column 12:

Line 32, change "black by breaking them along the grooves" to -- block by breaking them along the grooves --.

Column 13:

Line 6, change "and the far is present is an amount" to -- and the fat is present in an amount --.

Line 27, change "between 1 and 10 mm size" to -- between 1 and 10 mm in size --.

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Example 5

The various ingredients stated in the table below are mixed, the proportions being in percentages by weight, to prepare a brownie mix.

Component	Ex. 5
Sugar	42
Egg Powder	2
Baking Powder	0.5
Shortening	17
Cocoa	7
Starch/Flour	11
Flavorings	1
Water	13.5
Chocolate pieces	6

The dough is prepared and stored for as long as 6 months in the refrigerator. Pieces of a size of about 3.5×3.5 cm are broken off the block and then are placed in a greased 20×20 cm pan for baking. The breaking of the dough into pieces enables the brownie mix to fill the pan properly to facilitate baking. The pieces are baked for about 25 minutes at 170° C. The pieces enable the oven heat to surround them, and the pieces flow into each other as they bake. Although the final baked product is a single mass, it is more evenly cooked than brownie mixes that are not previously formed into a block and separated as described above.

Example 6

The various ingredients stated in the table below are mixed for making a ready-for-use cookie dough with two layers. The amounts are in weight percent.

Example	Clear Dough	Dark Dough
Sugar	33.3	34.5
Whole egg	9.5	9.4
Baking powder	0.5	0.5
Salt	0.5	0.5
Fat	15	15.6
Water	3.1	3.8
Flavorings	0.1	0.1
Flour	38	33.2
Cocoa		2.4

This two-layer dough is made by sheeting or extrusion and the dough is stored up to 6 months in the refrigerator. The block is broken and the pieces are then baked in an appropriately sized baking tin or pan for 30 minutes at 175° C. to form baked brownie pieces that includes different color layers.

The concentration of sugar and flour can be adjusted to achieve the desired workability: the concentration of sugar is increased and that of flour is decreased.

Example 7

This is an example for a small cake that has a filling. The basic dough is the light dough of the preceding Example 3. The filling is an apricot jam with a dough/jam ratio of 70/30. This small cake is produced by coextrusion or another suitable technique. As before, the dough is stored in the refrigerator and then baked as in Example 3. The pieces of the block are separated along the groove lines before baking. During the baking, the dough opens and the jam flows on the top of the cake.

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Example 8

This is an example with a block with different shapes according to another embodiment of the invention. The block of dough has a thickness of 3 mm and different geometrical forms. The composition is the same as for the clear dough of Example 6, but the baking powder content is 0 and the fat content is 15.5%.

In each of Examples 6–8, the resultant bakery product was found to be cooked quite uniformly.

The embodiments of the invention described above are intended to be merely exemplary, and those skilled in the art will recognize, or will be able to ascertain using no more than routine experimentation, numerous equivalents of the specific materials, procedures, and devices described herein.

We claim:

1. A method for providing individually baked cookies comprising the steps of providing an uncooked refrigerated cookie dough sheet or block in a generally rectangular configuration that includes a thickness, a surface, and separable pieces of dough of predefined shape defined by grooves, score lines or combinations thereof, separating one or more dough pieces from the cookie dough sheet or block, and then baking the pieces to obtain individually baked cookies, wherein the grooves, score lines, or combination thereof have a width of from about 0.5% to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 95% of the thickness of the dough sheet or block.

2. The method of claim 1 which further comprises defining the shape of the pieces by providing grooves, score lines, or combinations thereof in the surface of the dough sheet or block, and separating the pieces from the dough sheet or block by breaking them along the grooves or score lines.

3. The method of claim 2 wherein the grooves or score lines are substantially straight to define dough pieces having substantially straight sides.

4. The method of claim 3 wherein the grooves or score lines intersect to define separable dough pieces of generally rectangular shape.

5. The method of claim 1 wherein the dough is formulated to flow upon baking and the pieces are baked on a sheet or pan which allows the dough to flow to form substantially round individually baked cookies.

6. A method for providing individually baked cookies comprising the steps of:

providing an uncooked, refrigerated cookie dough sheet or block in a generally rectangular configuration that has a thickness and a surface;

defining separable dough pieces of generally rectangular shape by providing intersecting grooves or score lines in the surface of the dough sheet or block, wherein the grooves or score lines have a width of from about 3% to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 95% of the thickness of the dough sheet or block;

separating the pieces from the dough sheet or block along the grooves or score lines; and then

baking the pieces to obtain individually baked cookies.

7. The method of claim 6 wherein the grooves or score lines have a width of about 1 to 5 mm.

8. The method of claim 6 wherein the grooves or score lines have a depth of about 1 to 5 mm.

9. The method of claim 6 wherein the dough sheet or block has a thickness of about 1 to 3 mm.

10. The method of claim 1 wherein the cookie dough comprises flour, sugar, baking powder, and fat and the baking powder is present in an amount of between 0.3 and 1.5 percent.

block

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11. The method of claim 10 wherein the cookie dough contains between about 6 and 9 percent water.

12. The method of claim 10 wherein the flour is present in an amount of from about 10 to 40 percent by weight, the sugar is present in an amount of from about 10 to 40% by weight, and the fat is present in an amount of about 10 to 25 percent by weight and further including texturizing agent in an amount up to 10 percent.

13. The method of claim 12 wherein the texturizing agent is whole egg or egg white and as present in an amount of between about 2 and 5 percent by weight.

14. The method of claim 10 wherein the fat is a solid or liquid fat at room temperature and of animal or plant origin.

15. The method of claim 10 wherein the fat is lard, tallow, margarine, maize oil, copra oil, palm oil, sunflower oil, or Soya bean oil.

16. The method of claim 10 wherein the baking powder is a mixture of at least one bicarbonate or carbonate salt, at least one acidifying agent, and at least one separating agent.

17. The method of claim 16 wherein the baking powder is bicarbonate in an amount of at least 0.5 percent.

18. The method of claim 10 further comprising pieces of chocolate; oat flakes, or groundnuts, in an amount of between about 10 and 30 percent by weight of the cookie dough.

19. The method of claim 18 wherein the chocolate, oat flakes, or groundnut pieces are between 1 and 10 mm size.

20. A method for providing individually baked products comprising the steps of providing an uncooked, refrigerated dough sheet in a generally rectangular configuration which has separable portions of predefined shape defined by grooves, score lines or a combination thereof, separating one or more portions from the sheet, and then baking the portions to obtain individually baked products wherein the grooves, score lines, or combination thereof have a width of from about 0.5% to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 95% of the thickness of the dough sheet or block.

21. The method of claim 20 which further comprises defining the shape of the portions by grooves, score lines or combinations thereof and separating the portions from the sheet by breaking them along the grooves or score lines.

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22. The method of claim 21 wherein the grooves or score lines are substantially straight to define polygonal shaped portions.

23. The method of claim 21 wherein the substantially straight grooves or score lines intersect to define separable portions of generally rectangular shape.

24. The method of claim 21 wherein the grooves or score lines are at least partially arcuate to define an object having non-linear features.

25. The method of claim 20 wherein the portions are baked in separate pans which define the final shape and configuration of the individually baked product.

26. The method of claim 20 wherein the dough is formulated to flow upon baking and the portions are baked on a sheet or pan which allows the portions to flow to form substantially round individually baked products.

27. The method of claim 20 wherein the portions are separated but baked in a single pan to facilitate more uniform baking of the portions.

28. The method of claim 27 wherein the dough is formulated to flow upon baking and the portions flow together while baking to form a baked mass of individual products.

29. In a method for providing individually baked cookies, the improvement which comprises providing an uncooked, refrigerated cookie dough sheet in a generally rectangular configuration that includes separable dough pieces created by providing the dough with intersecting score lines or grooves, so that one or more dough pieces can be separated from the dough sheet or block and baked to obtain individually baked cookies, wherein the grooves, score lines, or a combination thereof have a width of from about 0.5% to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 95% of the thickness of the dough sheet or block.

30. The improvement of claim 29, wherein the separable dough pieces are created by scoring the dough with generally perpendicularly intersecting score lines or grooves to form separable dough pieces of generally rectangular shape.

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